

THE SPANISH TABLE

Andalucía

Embark on a culinary journey through the vibrant and diverse region of Andalucía, located in the sun-drenched south of Spain. This menu is a celebration featuring traditional dishes that highlight the region's love for fresh, local ingredients and bold, robust flavours.

Each dish has been expertly paired with a variety of drinks. you will see these pairings next to the dish name and more will be explained during your dinner

- To start -

Camembeso | vermouth and tonic

Soft pasteurised goat's milk cheese voted sixth best cheese in the world 2022 served with marinated Gordal olives

Salmorejo cordobés | Rebutijo

Refreshing thick fresh tomato soup garnished with boiled egg, serrano ham and croutons

- Mains -

Patatas aliñadas | Mountain (2021)

Spanish potato salad with sherry vinegar, boiled egg, olives and regañadas (v)

Pescado en adobo | Mountain (2021)

Marinated hake loin, garnished with a hake and mayonnaise foam

Pinchos morunos | Patinegro (2021)

Grilled chicken thighs served with oven-roasted potatoes and green peppers (g)

Ajoblanco tuna | Leonor Palo Cortado

Tataki style tuna loin with ajo blanco, green grapes and roasted almond flakes

Oxtail cordobés style | Amontillado

Slow cooked oxtail stew with sweet potato puree and alma vermouth

- Desserts -

Mostachones de Utrera | Néctar

Cinnamon sponge cake with nectar liquor
perfect for dipping!

Tocinillo de Cielo | Moscatel

Spanish flan garnished with orange zest topped with a palo cortado cream (v) (g)

(v) vegetarian (g) gluten-free (ve) vegan (o) organic

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill.

All prices include VAT. 125ml available on request.